

ENTREE



Hot Battered Calamari (GF) – <i>Our signature dish</i>	E - 24.9
Deep fried battered calamari tossed with spring onion, capsicum, garlic and chilli	M - 28.9
Tandoori Lamb Cutlets (2pcs) (GF)	22.9
Lamb cutlets marinated with yoghurt and Indian spices. Cooked in a clay oven and served on a sizzling platter with a side of mint chutney	
Chicken Tikka (4pcs) (GF)	18.9
Succulent chicken pieces marinated with yoghurt, mustard oil and spices. Cooked in a clay oven and served on a sizzling platter with a side of mint chutney	
Sri Lankan Mixed Platter (2pcs ea)	21.9
A combination of fish cutlets, fish patties and vegetable pan rolls on a platter served with a spicy sauce	
Samosa (2pcs)	10.9
Deep fried pastry filled with potatoes and green vegetable masala, infused with cumin and coriander. Served with date and tamarind chutney	
Devilled Cashew (V) (GF) (N)	18.9
Roasted cashew nuts and fried curry leaves with chilli and a hint of lime juice	
Tandoori Mushroom (4pcs) (GF) (VO)	12.9
Mushrooms marinated with yoghurt and spices. Baked in a clay oven and served on a sizzling platter with a side of mint chutney	
Oysters	
Natural Oysters	4.9 ea
served on crushed ice with a wedge of lemon	
Rani Oysters	5.9 ea
Served in shot glass, with signature chilli and kaffir lime dressing	

CHICKEN DISHES



- Kukul Mas Curry (Chicken curry)** (GF) 26.9
Tender pieces of chicken on the bone cooked with onion, garlic, cardamom, chilli & finished with coconut milk
- Devilleed Chicken** (GF) 26.9
Deep fried pieces of chicken on the bone, tossed with onion, garlic and pandan leaves in a tomato pepper chilli sauce
- Butter Chicken** (GF) 26.9
Tandoori marinated chicken baked in a clay oven, simmered in tomato, methi, mustard oil and finished with cream
- Tandoori Whole Chicken** (8pcs) (GF) 26.9
Succulent chicken pieces marinated with yoghurt and spices, cooked in a clay oven and served on a sizzling platter with mint chutney
- Chicken Khorma** (GF) (N) 26.9
Boneless chicken pieces cooked with onion, tomato, garlic, cumin, turmeric and finished with a creamy khorma sauce
- Chicken Saagwala** (GF) 26.9
Boneless chicken pieces cooked with Indian spices and a freshly blended spinach puree, finished with a touch of cream

LAMB & GOAT DISHES



- Matara Goat Curry** (GF) 26.9
Diced goat on the bone simmered with mustard, vinegar and secret village spices
- Goat Vindaloo** (GF) 26.9
Tender goat pieces on the bone cooked with onion, garlic, tomato, vinegar, chilli and traditional all spice
- Ceylon Lamb Curry** (GF) 28.9
Boneless diced lamb sautéed with onion, lemongrass, garlic, freshly ground pepper & home-made roasted curry powder, finished with coconut milk
- Lamb Rogan Josh** (GF) 28.9
Yoghurt marinated diced boneless lamb with bay leaves, black cardamom, ginger, garlic cooked with tomato onion sauce
- Lamb Vindaloo** (GF) 28.9
Diced boneless lamb cooked in a spicy tangy Indian curry sauce

BEEF DISHES



- Colombo Style Pepper Beef Curry** (GF) 26.9
 Boneless juicy diced beef cooked with onion, garlic, ground pepper and Chef's secret Colombo spices
- Deville Beef** (GF) 26.9
 Wok fried succulent beef tossed with onion, garlic, curry leaves and pandan leaves in a tomato pepper chilli sauce

PORK DISHES



- Wattala Pork Curry** (GF) 25.9
 Diced pork cooked in tomatoes, onion, lemongrass and Ceylon spices
- Pork Vindaloo** (GF) 25.9
 Marinated pork with Goan flavours influenced from with Portuguese flavours
- Deville Pork** (GF) 25.9
 Wok fried pork with onion, garlic, curry leaves and pandan leaves tossed in a tomato pepper chilli sauce

SEAFOOD DISHES



- Malu Mirisata (Red Fish Curry)** (GF) 28.9
 Seasonal fish cooked in spicy tamarind sauce
- Down South Fish Ambul Thiyal** (GF) 28.9
 Yellow fin tuna marinated with black tamarind, vinegar, curry leaves and pepper
- Kiri Malu (White Fish Curry)** (GF) 28.9
 Seasonal fish cooked in Madras style curry sauce, with coconut cream
- Jaffna Style Crab Curry** (GF) 36.9
 Fresh blue swimmer crab cooked with lemongrass, roasted cumin and coconut with Jaffna curry powder
- Maharajah Prawn Curry** (GF) 33.9
 Fresh prawns cooked in tomato, onion sauce with fresh coriander, capsicum, okra and cream
- Deville Prawns** (GF) 33.9
 Wok fried prawn with onion, capsicum and garlic in a tomato pepper chilli sauce

VEGETABLE DISHES



Polos Ambula (Young Green Jackfruit) (GF) (V)	21.9
Young green jackfruit cooked in an onion base with tomato, capsicum, black tamarind, traditional spices and coconut milk	
Dhal Curry (GF) (V)	18.9
Red lentil curry, with onion, garlic, chilli, fenugreek, curry leaves, turmeric and coconut milk	
Tempered Ladies Fingers with Cashew (Okra with Cashew) (GF) (V) (N)	26.9
Fresh ladies fingers sautéed with onion, garlic, chilli, cashew, turmeric, curry leaves and a touch of ground black pepper	
Navratna Korma (Mixed Vegetable Curry) (GF) (N)	22.9
Mix vegetables in a creamy khorma sauce	
Aloo Gobi (GF) (V)	22.9
Fried potato and cauliflower cooked in an onion and tomato sauce topped with fresh coriander	
Ala Thel Dala (Tempered Potato) (GF) (V)	14.9
Tempered potatoes tossed with onion, curry leaves, pandan leaves, chilli and pepper	
Cashew Curry (GF) (V) (N)	25.9
Whole cashews cooked with Sri Lankan spices and coconut cream	
Eggplant Moju (GF) (V)	17.9
Fried eggplant tossed with shallots, capsicum, mustard, vinegar, chilli and a touch of sugar	
Dhal Makhani (GF) (VO)	18.9
Mix variety of lentils cooked with Indian spices and cream	
Palak Paneer (GF)	24.9
Cubes of cottage cheese cooked with Indian spices in an onion sauce, freshly blended spinach puree, finished with cream	
Kiri Hothi (GF) (VO)	8.90
Onion, curry leaves and fenugreek simmered in thick coconut cream	add potato / egg extra \$3.50

RICE DISHES



Traditional Ceylon Lamprais	28.9
Dutch-Burgher influenced rice, wrapped in a banana leaf served with ash plantain, eggplant pahi, fish cutlet, blachan and a combination of pork, lamb and chicken or a vegetable curry	red/white fish curry extra \$3.50
Fried Rice	18.9
Wok-tossed rice with vegetables, eggs and Chef's special sauce	Chicken 23.9 Seafood 28.9 Mix 29.9
Biriyani	
Long -grain basmati rice infused with Indian spices cooked with fresh mint leaves, coriander served with boiled egg, tomato cucumber raita, chilli mint chutney & papadam	
	Chicken 23.9 Lamb 26.9 Goat (on the bone) 25.9 Seafood 28.9 Vegetable 18.9
Kashmir Rice (N)	6.9
Long-grain basmati rice tossed with ghee, cumin, roasted cashews, sultanas, fried onion and coriander	
Saffron Rice	5.9
Aromatic Basmati Rice	5.9

BREAD



Plain Naan	4.0
Leavened flat bread from the tandoori oven	
Butter Naan	4.2
Flatbread with ghee	
Garlic Naan	4.2
Flatbread with garlic	
Chilli Cheese Naan	6.9
Plain naan stuffed with cheese and freshly cut chilli	
Kashmir Naan (N)	6.9
Plain naan stuffed with a mix of cashew, sultana, pistachio and coconut	
Roti (VO)	4.2
Wholemeal leavened bread baked in Tandoor oven	

SRI LANKAN FAVOURITES



Signature kottu roti

Wok tossed shredded flatbread with egg, curry leaves, vegetable and chilli

(Also available with string hoppers)

Chicken	24.9
Beef	25.9
Lamb	28.9
Seafood	28.9
Vegetable w/ egg	17.9
Roast chicken w/ cheese	28.9

Hopper Deal - \$28.90

AVAILABLE SUNDAY & MONDAY NIGHT ONLY

**5 Plain Hoppers + 2 Egg Hoppers
 + Katta Sambol + Seeni Sambol
 + One Curry**

(pork / lamb / chicken / beef / dhal / jackfruit / cashew) only
 (extra \$2.50 for red/white fish curry) **(No other curries allowed)**

String Hoppers (15 per serve) 13.9

Mix of freshly steamed red and white pressed rice flour in noodle form served on a platter

Highly recommend with Kiri hothi

Godhamba (3 roti per serve) 14.9

Sri Lankan flat bread

Egg Godhamba (1 piece) 7.9

SIDES



Pol Sambol (V) 8.9

Freshly grated coconut mixed with onion, chilli and seasoned with lime juice

Bittergourd Onion Salad (V) 10.9

Deep fried bitter gourd tossed with onion, tomato, chilli, Maldivian fish and lime juice

Tomato, Onion, Egg Salad 10.9

Freshly cut tomato, onion, chilli tossed with egg and freshly ground pepper and lime juice

Cashew with Sprats 14.9

Deep fried cashew and Sprats seasoned with Chef's secret special ingredients and fried curry leaves

KIDS



Calamari Rings & Chips with tomato sauce	13.9
Crumbed Chicken Strips & Chips with tomato sauce	13.9
Chips with tomato sauce	7.9

DESSERTS



Watalappan (GF) (N) Steamed palm jiggery with eggs and coconut milk garnished with a burnt toffee sugar nest	14.9
Curd & Treacle (GF) Buffalo curd served with treacle	12.9
Fruit Salad with Ice cream (GF) (VO) Mix of seasonal fresh fruits served with vanilla ice cream	11.9
Coconut Caramel (GF) Coconut flavour infused cream caramel	12.9
Gulab Jamun Warm milk solid dumplings served with sugar syrup topped with almond flakes	12.9
Kulfi Pista (N) Pistachio flavoured Indian ice cream	12.9

ENTREE



Thai Style Mixed Platter (2 ea) (N)	24.9
Mixed platter of satay chicken, money bag, chicken spring roll and vegetable curry puff served with satay sauce and Thai sweet chilli sauce	
Satay Gai (Chicken) (3pcs) (N) (GF)	12.9
Grilled chicken skewers marinated with curry powder, soy, ginger and served with curry peanut sauce	
Thai Fish Cake (Tod Mun Pla) (4pcs)	11.9
Home-made Thai fish cake with exotic herbs, lime leaves and peas served with a cucumber sweet chilli sauce	
Money Bags (Tung tong) (4pcs)	11.9
Traditional money bag filled with minced chicken, corn, peas and fried until golden colour served with Thai sweet chilli sauce	
Vegetable Curry Puffs (4pcs)	11.9
Puff pastry filled with curry flavored potatoes and mixed vegetable served with chilli sauce	
Chicken Spring Rolls (4pcs)	12.9
Minced chicken wrapped in filo pastry with julienne carrot, cabbage and holy basil served with cucumber chilli sauce	

SALADS



Som Tum Salad (Thai Papaya Salad) (GF)	18.9
Papaya salad with cherry tomato, long beans, peanut and crispy dry shrimp	
	Crispy soft-shell crab 25.9
Grilled Lamb Salad (GF)	26.9
Grilled Thai marinated lamb fillet served with green apples, tomatoes, Spanish onion and mint in a chilli jam lime dressing	
Lab Gai (Chicken Salad) (GF)	25.9
Thai's most popular spicy salad with minced chicken served with shallots, chilli, mint, coriander, spring onion and diced capsicum	

SALADS cont.



Thai Style Apple Salad with Seared Scallops (3 scallops per serve) (N) (GF)	20.9
Matchstick apple with peanut, cherry tomatoes, Thai chilli in a kaffir lime dressing served with seared scallop on the shell	add scallop 3.5

CURRY AND SOUP



Thai Green Curry Chicken (also available beef and vegetable) (GF) (VO)	26.9
Succulent sliced chicken braised in a homemade Thai curry sauce with apple, eggplant, sliced green/red chilli, green beans, bamboo shoots and Thai basil	
Thai Red Curry Chicken (also available beef and vegetable) (GF) (VO)	26.9
Succulent sliced chicken braised in homemade Thai red curry served with capsicum, sliced red/green chilli, green beans, bamboo shoot, Thai basil and coconut cream	
Red Duck Curry (Kaeng PED Pett yang) (GF)	28.9
Roasted duck with homemade Thai red curry served with pineapple, lychee, grapes and Thai basil	
Massaman Beef (N) (GF)	28.9
Slow cooked beef in a massaman curry with potatoes, pineapple, peanut and coconut cream	
Bangkok Golden Coconut Seafood Curry (Yellow Seafood Curry) (GF)	36.9
Chef's homemade secret curry served with prawns, scallops, black mussels, calamari, fish and seasonal vegetables	
Tom Yum (Seafood Soup) (GF)	14.9
Traditional authentic Thai soup with mushrooms, lemon grass, kaffir lime, galangal served with King Prawns	
Tom Kha (Chicken Coconut Soup) (GF)	12.9
Creamy coconut soup served with chicken, galangal, kaffir lime, lemon grass, ginger, cherry tomatoes and shallots	

SIGNATURE DISHES



Signature Coconut Soft Shell Crab (GF)	38.9
Crispy soft-shell crab tossed with capsicum, basil, bamboo shoot, spring onion and chilli in homemade curry sauce served in a fresh coconut kernel	
Kra Prow Kai Dao (also available pork) (GF)	26.9
A hot classic wok-fried chicken tossed with red capsicum, chilli, holy basil, long beans served with Jasmine rice and a fried egg	
Kra Prow Squid (GF)	26.9
Chilli basil marinated squid with onion, garlic, sliced red/green chilli, long beans and holy basil	
Fried Barramundi with Green Mango Salad (Pla Kapong) (GF)	38.9
Deep fried crispy baby barramundi 800g with julienne green mango, chilli, mint, shallots and Spanish onion in a kaffir lime dressing	
Steamed Barramundi Fillet with Mixed Vegetables (GF)	32.9
Steamed barramundi fillet with freshly cut vegetables, lime, chilli, Chinese broccoli and blanched wombok	

NOODLES / RICE DISHES / STREET FOODS



Pad Thai (N) (GF) (VO)	20.9
Wok-fried pad Thai noodle served with Thai vegetables, spring onion, egg, bean sprout, peanut and served with a wedge of lemon	
	Beef 26.9
	Seafood 28.9
	Chicken 26.9
Pad See Ew (GF) (VO)	20.9
Wok-fried Flat rice noodle with Chinese broccoli, egg, mix Thai vegetables in dark soy sauce, seasonal sauce, oyster and fish sauce	
	Beef 26.9
	Seafood 28.9
	Chicken 26.9
Pad Khee Mao (Drunken Noodles) (GF) (VO)	20.9
Stir fried rice noodle with mixed vegetable and egg in chilli, garlic and basil sauce	
	Beef 26.9
	Seafood 28.9
	Chicken 26.9

NOODLES / RICE DISHES / STREET FOODS cont.



Thai Fried Rice (GF)	20.9
Traditional Thai fried rice with Chinese broccoli, onion, tomatoes and egg	
	Crispy Pork 26.9
	Beef 24.9
	Prawn 30.9
	Chicken 24.9
Pineapple Thai Fried Rice (N) (GF)	34.9
Delicious wok-fried chicken or pork Thai fried rice served in a pineapple with prawns and cashew nuts	
Stir-fried Cashew Nuts (Med Mamuang) (N) (GF)	28.9
Wok-fried juicy succulent chicken with roasted cashew nuts, broccoli, capsicum, carrot and spring onion	
Crispy Pork (Kana Moo Krob) (GF)	26.9
Deep fried crispy pork served with stir fried Chinese broccoli, Thai red chilli in a garlic oyster sauce	
Chilli Lobster Tail with wonton salad (GF)	42.9
Grilled Lobster tail in butter with Thai holy basil, chilli and spring onion served with spicy coconut dipping sauce	

SIDES



Steamed Jasmine Rice (GF)	6.5
Coconut Rice (Kao Ma Phraw) (GF)	6.9
Thai Roti served with satay sauce (recommended with curry dishes)	5.9

KIDS MENU



Chicken Thai Fried Rice

14.9

Chicken Pat See Ew

14.9

DESSERTS



Thai Mango Sticky Rice (Khanom Wan Thai) - *Seasonal* (VO)

16.9

Authentic Thai street dessert with glutinous sticky rice with mango

Thai Coconut Custard (Khanom Thuay)

14.9

Steamed egg custard with coconut cream and condensed milk

Thai Banana Sticky Rice (Khao Tom Madt) (VO)

14.9

Banana and glutinous rice with black beans. Wrapped in banana leaves